

Pralineczka

- Gravity **13.3 BLG**
- ABV ---
- IBU **14**
- SRM **35.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (58.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (5%) | 71 % | 600 |
| Grain | Briess - Midnight Wheat Malt | 0.3 kg (5%) | 55 % | 1084 |
| Grain | Jęczmień palony | 0.2 kg (3.3%) | 55 % | 985 |
| Grain | Caramunich | 0.35 kg (5.8%) | 75 % | 90 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.3%) | 76.1 % | 0 |
| Grain | Caraaroma | 0.35 kg (5.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 60 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Słody ciemne na ostatnie 15 zacierania
Feb 21, 2017, 6:12 PM